

Meghan Farrell

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SUMMARY

Chef with a track record building high-impact solutions and improving retention.

EXPERIENCE

Private Chef — Shanahan - Donnelly (2020-09-11 - 2020-10-31)

- Designed seasonal menu increasing revenue by 28% through optimized dish pricing.
- Maintained food cost under 33% with vendor negotiations and waste controls.
- Managed kitchen of 26 staff, implementing cross-training and reducing labor overtime.

Sous Chef — Doyle - Hirthe (2019-06-29 - 2025-07-19)

- Catered private events for up to 80 guests with 95%+ client satisfaction.
- Maintained food cost under 22% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 26% through optimized dish pricing.
- Managed kitchen of 27 staff, implementing cross-training and reducing labor overtime.

Executive Chef — Baumbach, Nicolas and Lueilwitz (2025-04-04 - 2025-12-10)

- Catered private events for up to 166 guests with 95%+ client satisfaction.
- Managed kitchen of 18 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 33% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 13% through optimized dish pricing.

Pastry Chef — VonRueden - Murphy (2019-08-11 - Present)

- Maintained food cost under 35% with vendor negotiations and waste controls.
- Managed kitchen of 9 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 169 guests with 95%+ client satisfaction.

Executive Chef — Senger - Abbott (2018-08-20 - Present)

- Maintained food cost under 20% with vendor negotiations and waste controls.
- Managed kitchen of 10 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 26% through optimized dish pricing.

TECHNICAL SKILLS

Cuisine Styles

Mediterranean • French

Kitchen Skills

Butchery • Baking • Cost Control • Menu Design

Operations

Inventory Management • Supplier Negotiation

Soft Skills

Team Leadership

ACADEMIC BACKGROUND

B.A. Hospitality Management, Fisher, Johnston and King College (2019)

CERTIFICATIONS

- Certified Sommelier (optional)